

Navy-Marine Golf Clubhouse




JOC Gerard Sekerak photo

A golfer shoots for the pin at Navy-Marine Golf Course. In the background you can see the Navy-Marine Golf clubhouse.

All hands, all ages welcome at new clubhouse, restaurant on the green

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Pearl Harbor has another reason to be called the "best homeport in the Navy" with the opening of the new Navy-Marine Golf Clubhouse.

The 19,000-square-foot clubhouse complex houses a well-stocked Pro Shop, the 19th Hole Snack Bar and Sam Snead's Tavern. The clubhouse is one of many new and upcoming additions to the 18-hole golf course.

Beyond the new clubhouse, redevelopment of the Navy-Marine Golf Course includes a new 'fleet' of electric golf carts, the installation of new granite tee markers and the construction of a new "#1" tee box and practice putting green. The tee box and putting green are due for completion in the next several months, while an extensive irrigation system replacement is on the horizon for 2003. Also, the old clubhouse and 19th Puka building will soon be demolished to provide badly needed parking. To counter any difficult parking situation which may arise during demolition, Navy-Marine Golf Course will continuously operate a shuttle service.

"The big thing is that the golfers have a first-class facility," said Todd Nicely, Navy-Marine Golf Course manager, noting that the nationally-acclaimed dining facility, Sam Snead's Tavern, is what sets the course apart from other golfing facilities.

Sam Snead's palate-pleasing menu features a delicious cross-section of southern cuisine with a dash of Hawaiian flair – from appetizer and salad to main entrée and dessert.

Sam Snead's Tavern is not your ordinary grill and steakhouse. It is one of 11 in the country and the only one on the West Coast or in Hawaii. It also boasts Hawaii's only oak-fired grill. According to the Tavern's executive chef, Daniel Kahalioumi, open flames from California oak logs seal a distinctive flavor on all of the grilled items. That makes every grilled entrée a signature dish.

Whether it's for lunch or dinner, diners will be impressed with the moderate prices. A selection of salads and sandwiches start from \$6 and grilled specialties, which range from \$12 to \$24, include a serving of salad and a choice of baked potato, rice or pasta. Steak fans will love the choice cuts of beef, oak grilled to satisfaction.

"Our steak is all certified Angus beef. You don't get that at most restaurants," added Kahalioumi. "You can cut it with a fork."

The restaurant also offers exciting dinner entrees, ranging from crab cakes with miso hollandaise to seared rare tuna sashimi served alongside a soy horseradish sauce, wasabi and watermelon ginger slices.

"We want to be known as a place for great food, great service and great value," said Eric "Wolf" Levine, general manager of Sam Snead's Tavern. "We offer the freshest and the highest quality product."

And, being located at the clubhouse has added advantages. No matter where you sit in the restaurant, you'll get a wonderful view of the award-winning Navy-Marine Golf Course. Even non-golfers can appreciate the beautiful, lush fairways and landscaping.

Inside, the décor is warm and exudes

a feeling of down home comfort. Graced on every wall are beautifully framed pictures that chronicle many precious moments of golf legend Sam Snead, the "PGA Golfer of the Century." Incidentally, Mr. Snead served in the Navy through World War II. Hence, Sam Snead's Tavern is especially fitting for Pearl Harbor. According to information at press time, Mr. Snead is planning to personally officiate at the ribbon-cutting ceremony in the near future.

Whether you're eating alone, or dining with friends or family, the cozy setting and hospitable service of Sam Snead's Tavern will make you feel like you're in a friend's dining room. The next time you are in the mood for comfort and a good, affordable meal, you may just find it in Sam Snead's Tavern. Come in at 3 p.m. for some deep fried 'niblicks' or in the early evening for parmesan-coated fried Brie.

There's always something on the menu to suit your fancy. A special keiki menu and highchairs are also available. Sam Snead's Tavern is a smoke-free establishment.

The Tavern's future holds even more excitement for the food aficionado, with plans for cooking classes and wine-tasting dinners.

Even Mr. Snead himself agrees. This, he said, is "the best tavern at the best homeport in the Navy." And that, said Levine, is a promise to keep.

Sam Snead's Tavern is open daily for lunch and dinner from 11 a.m.-10 p.m. to all servicemembers, their families, and Department of Defense employees. Reservations are recommended for large groups. For more information, call 421-SAMS.



J03 Tim Walsh photo

A variety of meats, fish and poultry grill on Oahu's only oak-fired grill at Sam Snead's Tavern.



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Above: Servicemembers, families and Department of Defense employees enjoy the new restaurant, Sam Snead's Tavern, on the second floor of the Navy-Marine Golf Course clubhouse.

Left: The new pro shop caters to all your golfing needs. This includes "Navy-Marine" specialty items.